



Stone Gardens USDA

PORK CUTTING INSTRUCTIONS

Name: _____ Slaughterhouse: _____

Phone: _____ Date Received: _____

Email: _____ Weight: _____ USDA Custom

SELECT PER ROW

Lower Shoulder Fresh Picnic Roast: weight per pkg _____ Ground

Upper Shoulder Fresh Boston Butt: weight per pkg _____ Bone-in Boneless

Blade Steak Thickness _____ Number per pkg _____

Ground Country Style Ribs

Spareribs Whole Cut 1/2

Bacon* Fresh Smoked* (see instructions below)

Slab: Whole 1/2 1/3 3/4 Sliced: Weight per pkg _____

Loin Roast: weight per pkg _____ Bone-in Boneless

Chops Thickness _____ Number per pkg _____

Ham* Fresh Smoked* (see instructions below)

Whole Half

Steaks Thickness _____ Number per pkg _____

Hocks Ground Fresh Smoked Number per pkg _____

Ground Pork 1 1/2lb 2lb

Sausage Breakfast Sweet Hot

Links: weight per pkg _____

Bulk: weight per pkg _____

Circle to keep:

Ears Fat Feet Bones Organs

Special Instructions:

* Smoked Products: All smoked bacon, ham, etc. should be brought to, and scheduled directly with Noack's Meat Products or any smokehouse of your choice.

Stone Gardens Farm

83 Saw Mill City Road | Shelton, CT 06484

203.929.2003

www.stonegardensfarm.com